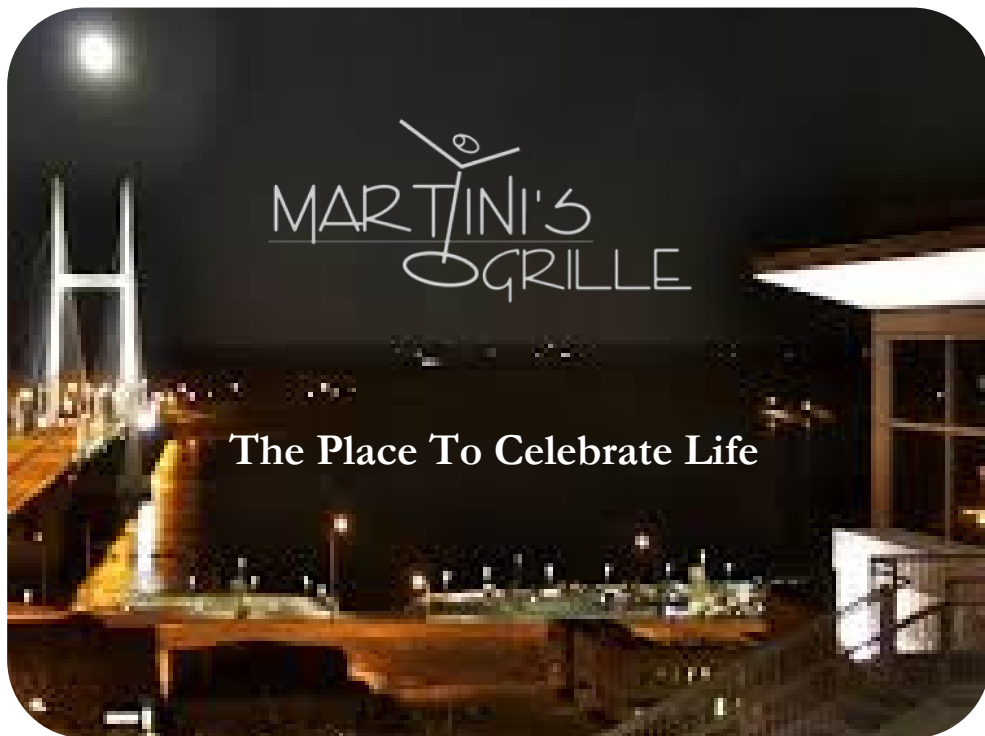




## BANQUET & CATERING MENUS



### **CONTACT:**

**AMI BIERI**

**CATERING MANAGER**

610 N. 4TH STREET  
SUITE 400  
BURLINGTON, IOWA

319.752.6262

MARTINIS@MARTINISGRILLE.COM

## MAKE IT SPECIAL & MEMORABLE

- CORPORATE EVENTS
- SOCIAL GATHERINGS
- BIRTHDAY CELEBRATIONS
- WEDDINGS & REHEARSAL DINNERS

**WE CATER  
ALL EVENTS**

**WEDDINGS**



**REHEARSAL  
DINNERS**



**CORPORATE  
EVENTS**



**SOCIAL  
GATHERINGS**



WWW.MARTINISGRILLE.COM



# THREE GREAT SPACES

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## **PARTY ROOM:**

SEATS UP TO 60 PEOPLE WITH A PRIVATE BAR AND BARTENDER.

SPECTACULAR VIEW OF THE GREAT RIVER BRIDGE AND THE MISSISSIPPI RIVER.

PERFECT FOR CORPORATE EVENTS, HOLIDAY PARTIES, REHEARSAL DINNERS BIRTHDAY PARTIES



## **BOARD ROOM:**

SEATS UP TO 20 PEOPLE. LARGE BOARDROOM TABLE HIGH TECH A/V SYSTEM.

PERFECT FOR BUSINESS MEETINGS, PRESENTATIONS INTIMATE GATHERINGS.



## **THE PATIO:**

ACCOMMODATES 90+ PEOPLE.

FEATURES A PRIVATE BAR AND BARTENDER.

BREATHTAKING VIEW OF THE MISSISSIPPI RIVER

PERFECT FOR LARGE GROUPS

**WE WILL CATER TO YOUR LOCATION**



# THREE SERVICE STYLES

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## GRAZING STYLE

THIS IS THE BEST WAY TO  
EXPERIENCE MARTINI'S GRILLE

SERVED FAMILY STYLE  
TO THE CENTER OF THE  
TABLE FOR ALL TO SHARE



## GRAND BUFFETS

WE WILL HELP YOU CREATE  
A FABULOUS BUFFET THAT  
WILL DELIGHT YOUR GUESTS



## PLATED MEALS

MENU FLEXIBILITY TO  
PLEASE EVERY PALATE

THE SAME GREAT QUALITY  
YOU HAVE COME TO EXPECT  
FROM MARTINI'S GRILLE

# GRAZING STYLE:

MENU ITEMS ARE SERVED TO THE CENTER OF THE TABLE  
FOR ALL TO SHARE... FAMILY STYLE

## PARTY GRAZING:

\$50.00  
PER PERSON

### STARTERS SERVED BUFFET STYLE :

HAND MADE SOFT PRETZELS  
WARM CHEESE FONDUE

WORLD FAMOUS CHICKEN LIPS  
BUDWEISER BLUE CHEESE & RANCH DRESSING

### MAIN MEAL SERVED AT THE TABLE:

CAESAR SALAD & HOUSE BREAD  
PETITE FILET MIGNON  
CARIBBEAN PORK CHOPS  
MASHED POTATOES  
DIMSUM GREEN BEANS

## EXECUTIVE GRAZING:

\$75.00  
PER PERSON

### STARTERS SERVED BUFFET STYLE:

SPINACH & THREE CHEESE DIP  
CHARCUTERIE BOARD

### MAIN MEAL SERVED AT THE TABLE:

SPINACH SALAD & HOUSE BREAD  
6OZ PETITE FILET MIGNON  
BEARNAISE SAUCE  
COLOSSAL SHRIMP SCAMPI\*  
GARLIC BEURRE BLANC  
MASHED POTATOES  
ASPARAGUS

• SUBSTITUTE LOBSTER TAIL + \$15

## GRAZING IS FUN



SOMETHING FOR EVERYONE  
YOUR GUESTS WILL LOVE THIS!

## SEAFOOD TOWER



MAKE IT EXTRA SPECIAL  
WITH A SEAFOOD TOWER

## DESSERT



DON'T FORGET DESSERT  
YOU KNOW THEY WILL LOVE IT



# GRAND BUFFETS:

## DINNER BUFFET:

75.00  
PER PERSON

CHEF CARVED BEEF TENDERLOIN  
HORSERADISH & CHIMI-CHURRI

BRONZED SALMON

STUFFED CHICKEN BREAST

MASHED POTATOES

MAC & CHEESE

ASPARAGUS

CAESAR SALAD

HOUSE BREAD  
WHIPPED BUTTER

## CASUAL BUFFET:

39.00  
PER PERSON

WORLD FAMOUS CHICKEN LIPS  
BUDWEISER BLUE CHEESE & RANCH DRESSING

ITALIAN MEATBALLS

IOWA PASTA CARBONARA

DIMSUM GREEN BEANS

CAESAR SALAD & HOUSE BREAD

## APPETIZER BUFFET:

29.00  
PER PERSON

WORLD FAMOUS CHICKEN LIPS  
BUDWEISER BLUE CHEESE & RANCH DRESSING

SIAM STREET RIBS

SPICY CHICKEN SPRING ROLLS

SOFT PRETZELS W/ CHEESE FONDUE

## 2 HOUR BAR SERVICE

HOUSE BEER & WINE - \$39

WITH FAMILIAR BRANDS COCKTAILS \$49

WITH (2) MARTINI'S SIGNATURE COCKTAILS \$59

## CHARCUTERIE



ADD AN ARTFUL DISPLAY OF  
CHEESE, FRUIT, CRISP VEGGIES, CHARCUTERIE & MORE  
\$9 PER PERSON

## WORLD FAMOUS CHICKEN LIPS



## GIGANTIC SHRIMP



GIGANTIC SHRIMP  
COCKTAIL SAUCE - HAWK SAUCES - LEMON  
50 PIECES \$250

# **BUILD YOUR BUFFET**

SELECT TWO ENTREES, TWO SIDES & SALAD = \$49.00

SELECT THREE ENTREES, THREE SIDES & SALAD = \$55.00

BUFFET SERVED WITH HOUSE BREAD AND WHIPPED BUTTER

## **ENTREES:**

CHICKEN LIPS

STUFFED CHICKEN BREAST

IOWA PASTA CARBONARA

ITALIAN MEATBALLS

CARIBBEAN PORK CHOPS

BRONZED OR MAHOGANY SALMON

SHRIMP SCAMPI

PETITE FILET MIGNON (ADD \$5)

ROAST NEW YORK STRIP\*\* (ADD \$5)

ROAST BEEF TENDERLOIN\*\* (ADD \$5)

ROAST BONE-IN PORK LOIN\*\*

## **SIDES:**

ASPARAGUS

BROCCOLI

DIMSUM GREEN BEANS

STEAMED GREEN BEANS

MASHED POTATOES

ROASTED RED POTATOES

MAC & CHEESE

## **SALADS:**

CAESAR SALAD

SPINACH SALAD

GARDEN SALAD

FRESH FRUIT

## **ENHANCE YOUR EXPERIENCE**



**\*\*CHEF CARVER \$100.00**

## **SEAFOOD TOWER**



**UP YOUR GAME  
WITH OUR FABULOUS  
SEAFOOD TOWERS**

## **DESSERT PLATTERS**



**WOW! THEM WITH  
A FABULOUS DESSERT PLATTER  
\$9.00 PER PERSON**



# PLATED MEALS:

FOR YOUR EVENT, PLEASE SELECT A MAXIMUM OF THREE ENTREES  
TWO SIDES AND ONE SALAD.

## ENTREES:

FILET MIGNON & MAINE LOBSTER	90.00
FILET MIGNON	60.00
NEW YORK STRIP	60.00
CARIBBEAN PORK CHOPS	50.00
BRONZED SALMON MARDI GRAS	50.00
HERB CRUSTED SEA BASS	60.00
MAINE LOBSTER TAIL	75.00

## SALADS:

CAESAR SALAD  
ICEBERG WEDGE  
SPINACH SALAD  
GARDEN SALAD

## SIDES:

ASPARAGUS  
BROCCOLI  
DIMSOM GREEN BEANS  
STEAMED GREEN BEANS  
MASHED POTATOES  
MAC & CHEESE

## ADD DESSERT:

CHOCOLATE BAYOU CAKE  
CREME BRULEE  
NEW YORK CHEESECAKE  
OREO CHEESECAKE

## GO FIRST CLASS



THE ULTIMATE  
MARTINI'S GRILLE EXPERIENCE

## SEAFOOD TOWER



ADD A SEAFOOD TOWER  
TO MAKE THIS  
FABULOUS

## DESSERT



ADD DESSERT  
WOW! THEM WITH A FABULOUS DESSERT

# APPETIZERS & HORS D'OEUVRES

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## SHARABLE:

PER PERSON

CHEESE, FRUIT & CHARCUTERIE	\$9.00
CRISP VEGGIE CRUDITE	\$7.00
SPINACH & CHEESE DIP TORTILLA CHIPS	\$5.00
SEAFOOD TOWER	\$20.00



## COLD APPETIZERS:

50 PIECES

SOFT PRETZELS	\$50.00
WARM CHEESE FONDUE	
TOMATO MOZZARELLA SKEWERS	\$150.00
COLASSAL SHRIMP COCKTAIL	\$250.00
BACON WRAPPED SHRIMP	\$250.00
OYSTER 1/2 SHELL	\$200.00
OYSTER ROCKEFELLER	\$250.00
SMOKED SALMON CROSTINI	\$200.00
AHI TUNA CUPS	\$200.00



## HOT APPETIZERS:

WORLD FAMOUS CHICKEN LIPS	\$225.00
MINI BEEF WELLINGTONS	\$250.00
MARINATED STEAK SKEWERS	\$225.00
BLACK & BLUE CROSTINI	\$225.00
SIAM STREET RIBS	\$200.00
ITALIAN MEATBALLS	\$150.00
SPICY CHICKEN SPRING ROLLS	\$150.00







**AMI BIERI**  
**BANQUET MANAGER**



**BARTHOLOMIS MANNING**  
**EXECUTIVE CHEF**

## **DETAILS:**

### **HOW TO BOOK:**

CONTACT AMI BIERI (319) 752-6262

### **PAYMENT:**

WE REQUIRE CREDIT CARD INFO WHEN YOU BOOK YOUR EVENT. WE WILL CHARGE YOUR CARD THE DAY OF THE EVENT AND HAVE THE RECEIPT READY FOR YOU UPON ARRIVAL.

WE WILL ADD A 20% SERVICE CHARGE AND 3% ADMIN FEE TO ALL EVENTS.

### **ROOM RENT:**

BOARD ROOM \$200  
PARTY ROOM \$300  
PATIO \$300

ROOM RENT IS NON-REFUNDABLE.  
WHEN YOU BOOK YOUR EVENT WITH US, WE BLOCK THAT DATE. IF YOU CANCEL FOR ANY REASON WE WILL KEEP THE ROOM RENT DEPOSIT.

### **CANCELLATION POLICY:**

WE CHARGE FULL PRICE FOR EVENTS CANCELLED WITHIN 48 HOURS OF THE EVENT.

## **OFF PREMISE INFO:**

### **PICK UP:**

WE WILL HAVE YOUR FOOD READY WHEN YOU WANT IT. WE CAN ALSO PROVIDE SERVING UTENSILS, PLATES, NAPKINS AND CUTLERY FOR AN ADDITIONAL COST 10% SERVICE CHARGE.

### **DELIVERY:**

WE WILL DELIVER THE FOOD & HELP YOU SET UP ON YOUR TABLES. 10% SERVICE CHARGE, PLUS 3% ADMIN FEE

### **FULL SERVICE:**

WE WILL PROVIDE THE CHAFING DISHES, ATTEND THE BUFFET, SERVE YOUR GUESTS, AND CLEAN UP OUR STUFF AFTER THE EVENT. 20% SERVICE CHARGE PLUS 5% ADMIN FEE.